

Application No. 10/577,449
Paper Dated: September 16, 2011
In Reply to USPTO Correspondence of March 18, 2011
Attorney Docket No. 5916-061197

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims

Claims 1-16 (Cancelled).

Claim 17: (Currently Amended) A flavouring composition comprising at least 5% by weight of dry matter of glycine hydrochloride and optionally a turmeric component, wherein the turmeric component is turmeric, a derivative of turmeric containing curcumin, or any combinations thereof, and further wherein the weight ratio of turmeric component to glycine hydrochloride is less than 1:5.

Claim 18: (Previously Presented) The flavouring composition according to claim 17, wherein the turmeric component is present in a concentration of less than 2% by weight of dry matter.

Claim 19: (Previously Presented) The flavouring composition according to claim 17, wherein the composition contains less than 20 wt.% water.

Claim 20: (Previously Presented) The flavouring composition according to claim 17, wherein the composition is a free flowing powder.

Claim 21: (Previously Presented) The flavouring composition according to claim 17, wherein the composition further contains at least 10% by weight of dry matter of at least one component selected from the group consisting of yeast lysates, processed flavours and topnotes.

Claim 22: (Withdrawn) A method of flavouring a foodstuff or a beverage comprising the step of incorporating into said foodstuff or beverage between 0.01 and 2.0 wt.% of a flavouring composition according to claim 17.

Claim 23: (Withdrawn) The method according to claim 22, wherein the flavouring composition is incorporated into the foodstuff or beverage in an amount effective to deliver at least 0.005% of glycine hydrochloride by weight of the foodstuff or beverage.

Claim 24: (Withdrawn) The method according to claim 22, wherein the foodstuff or beverage contains at least 20 wt.% water.

Claim 25: (Withdrawn) The method according to claim 24, wherein said water has a pH within the range of 2.0-5.0.

Claim 26: (Withdrawn) The method according to claim 22, wherein the foodstuff is selected from the group consisting of sauces, soups, dressing and mayonnaise.

Claim 27: (Withdrawn) A water containing foodstuff or beverage with a pH of less than 4.5, wherein said foodstuff or beverage contains at least 0.01 wt.% glycine hydrochloride, between 0 and 0.01 wt.% turmeric, and wherein the weight ratio of glycine hydrochloride to turmeric exceeds 5.

Claim 28: (Withdrawn) A water containing foodstuff or beverage with a pH of less than 4.5, wherein said foodstuff or beverage contains at least 0.05 wt.% glycine hydrochloride.

Claim 29: (Withdrawn) The foodstuff or beverage according to claim 28, wherein said foodstuff or beverage is water-continuous.

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Claim 30: (Withdrawn) A process of manufacturing a flavouring composition, said process comprising the step of dry blending glycine hydrochloride with at least one flavouring ingredient.

Claim 31: (Currently Amended) The flavouring composition according to claim 17, comprising at least 10% by weight of dry matter of glycine hydrochloride, ~~and optionally a turmeric component~~.

Claim 32: (Previously Presented) The flavouring composition according to claim 17, wherein the weight ratio of turmeric component to glycine hydrochloride is less than 1:10.

Claim 33: (Previously Presented) The flavouring composition according to claim 17, wherein the turmeric component is present in a concentration of less than 1% by weight of dry matter.

Claim 34: (Previously Presented) The flavouring composition according to claim 17, wherein the composition contains less than 10 wt.% water.

Claim 35: (Withdrawn) The method according to claim 22, wherein the foodstuff or beverage contains at least 40 wt.% water.

Claim 36: (Withdrawn) The method according to claim 24, wherein said water has a pH within the range of 3.0-4.5.

Claim 37: (New) The flavouring composition of claim 17, wherein said weight ratio of turmeric component to glycine hydrochloride is selected such that an aqueous composition formed by dissolving 1 wt.% of said flavouring composition in deionised water has a pH of less than 5.0.

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Claim 38: (New) The flavouring composition of claim 17, wherein said weight ratio of turmeric component to glycine hydrochloride is selected such that an aqueous composition formed by dissolving 0.5 wt.% of said flavouring composition in deionised water has a pH of less than 5.0.